



GARDEN BUFFET

This is a popular package for parties, birthdays, anniversaries, reunions, engagements, christenings and more.....

**history
gardens
great food and service**

Greet and meet your guests on the lawns or in the courtyard of Old Government House. Dine in the garden marquee with up to 240 guests or for up to 30 guests in your own private Garrison room

INCLUDING

Linen cloths and napkins, willow with fairy light table centre pieces, music system, breads, all food and staff, fresh brewed teas and coffees with after dinner liqueur chocolates.

No room hire or staff costs.

Menu : This package is a two course package. Your choice of entree and main or main and dessert.... Birthdays and celebrations work well with entree and main and then having your cake as a sweet with teas and coffees...

Drinks : Just add drinks to this buffet. Choose a set price drinks package or an on consumption package from our drinks information sheet.

This package works best with 30 guests or more.



Parramatta Park
T 9687 2662

www.lachlans.com.au

On Saturday nights use our Premium Event Package except in Winter. This Garden Buffet Package is available any other day or night. On Public Holidays there is a 10% surcharge. This Buffet Package is a 4 hour event.

DINING IN HISTORY

Garden Buffet

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Entrée

Hot and Cold Hors d'oeuvres and Canape, often in the courtyard, on the lawns overlooking the river or on our long Garrison verandah

Savoury Tarts

atlantic salmon, baby caper and black caviar
sweet onion, goats cheese and spiced beetroot relish
mushroom duxelle with feta and pinenuts

Chinese Spoons

fried eggplant sambal with puffed rice
roast duck breast with vegetable vermicelli, red curry

Brushetta

with slow cooked chilli olives, herbed Australian feta and flute bread

Hot Selection

Tempura Barramundi

with house made tartare sauce

Baby Vegetable Spring Rolls with sweet Thai sauce

Spiced Salt & Pepper Calamari with citrus aioli

Green Thai Potato Curry Puff with roast garlic yoghurt

Tasmanian Cocktail Pies

Free Range Chicken, leek and white wine

Grass Fed Beef, mushroom and ale

Wasabi Cheddar, Cauliflower and parmesan

Mains

Fresh Bread Rolls

Thai Green Barramundi (hot)

Honey Soy Slow Cooked Chicken (hot)

Massaman Beef Curry (hot)

Jasmine Rice (hot)

Butter Poached Baby Potatoes (hot)

Leafy Green Salad *with reduced*

balsamic vinaigrette (cold)

Mediterranean Pasta Salad (cold)

Dessert

Petite Cocktail Dessert Medley

including chocolate dipped strawberries, baby lemon meringue, chocolate torte, pecan tart and more served to the centre of your guests tables



Fresh Brewed Tea, Coffee with after chocolates
(menu detail may vary a little from time to time)

\$68.00 per guest

2 courses entrée main or main dessert with breads, Tea, Coffee and Chocolates